

FOOD INSPECTOR

Veterinary Medical Officers, Food Inspectors and Consumer Safety Inspectors (slaughter) are involved in ante-mortem inspection of livestock or poultry and post-mortem inspection of red meat or poultry. This inspection activity is performed in a noisy industrial environment with large moving machinery that cannot be stopped instantly. Workstations and walkways can be extremely narrow and slippery. Excellent stability and balance is required. Frequent physical activities such as walking, climbing, standing, and kneeling are required, including climbing and walking on catwalks. Various environmental conditions, ranging from sub-freezing temperature to frequent summertime temperatures at 80 to 90 degrees are common, with extreme humidity.

Inspection activity requires rapid, constant repetitive motion with both hands and wrists. Red meat viscera inspection requires the palpation of organs and slicing with extremely sharp knives. Accurate color vision is essential to notice subtle shades of product color in the detection of abnormalities that make a product unfit for human consumption.

FUNCTIONAL REQUIREMENTS

- Moderate Light Lifting, 30 pounds, with Occasional Lifting of up to 50 Pounds
- Repetitive Motion of Upper Body and Limbs (8 hours)
- Reaching Above Shoulders
- Use of Fingers – Dexterity and Normal Sensation Required
- Both Hands Required
- Walking (8 hours)
- Stand (8 hours), in Limited Space (2 feet by 4 feet)
- Climbing Stairs and Vertical Ladders
- Both Legs Required (Prosthesis Acceptable if Full Range of Mobility is allowed)
- Near Vision using appropriate Vision Screening Device
- Far Vision Correctable to 20/40
- Depth Perception
- Normal Color Vision
- Normal Hearing (Aid Permitted)
- Ability to Detect Odors
- Clear Speech

ENVIRONMENTAL FACTORS

- Working Indoors and Outdoors
- Excessive Heat
- Excessive Cold
- Excessive Humidity
- Excessive Dampness or Chilling
- Excessive Noise, Continuous
- Slippery and Uneven Walking Surfaces
- Working Around Machinery with Moving Parts
- Working Around Moving Objects or Vehicles
- Working with Hands in Water
- Working in Close Proximity to Others
- Protracted or Irregular Hours of Work
- Working with Knives or Other Tools
- Exposure to Offensive Odors such as Manure, Blood, etc.
- Possible Exposure to Noxious Fumes
- Will be Required to Wear Appropriate Safety Protection